

argila rosé

An undeniable imprint from The Penedes in quality wines and sparkling wine with Sumoll being the protagonist.
A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



VINEYARD

Region	Penedès
Production Year	2018
Grape Varieties	100 % sumoll tinta
Age of the vines	60 years
Harvest	Manual in boxes of 15 kg.



Organic farming certified by CCPAE

VINIFICATION

Elaboration	Destemming and manual selection table. Light maceration in the press.
First fermentation	Stainless steel tanks thermoregulated at 14-16°C. First fermentation 15 days.
Second fermentation	Second fermentation in the bottle 45 days.
Ageing	From 50 months in bottle.
Bottling Date	February 2019
Annual Production	2.684 bottles

ANALYTICAL DATA

Alcohol	12,50 % vol.
Total Sulfur	45 mg /L
Total acidity	5.4 g /L exp. tartaric acid
Residual sugar	2.5 g/l.
Dosage	Without addition

TASTING NOTES

View	Salmon color, clean and bright. With fine and persistent bubbles.
Smell	Clean, fresh scent of red berries of the forest
Taste	In the mouth we find red fruit wrapped with thin and crispy bubbles. Its acidity reinforces the persistence at the end of the mouth, leaving a lasting freshness.

FOOD PAIRING

Recommended for different kind of cooking and contrast, Japanese dishes, tomatoes based, rice, fish, shellfish and poultry.

AWARDS



92 points at Peñín Guide 2021
Gold at Girovi Awards 2029
9,74 points at Guia de Vins de Catalunya 2022
9,81 points at Guia de Vins de Catalunya 2025
92 points at Guia Peñín 2025